



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

Ivy Inc
Buffet City
8617 W Brown Deer Rd
Milwaukee, WI

6/30/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	<p>The following cross contamination issues were seen:</p> <ol style="list-style-type: none">1. In the walk in cooler there was cooked crab legs next to raw meat. Move the raw meat over to the other shelf where the rest of the raw products are to prevent cross contamination. COS2. Food in the freezer was stored in plastic grocery bags. Discontinue using grocery bags and use only food grade bags.3. The grinder and food drill were soiled with food particles. Clean the exterior of these pieces of equipment and maintain clean.4. There was a wooden door block bar on the meat prep drainboard. Keep the door bar on non food contact surfaces and reclean the drainboard.5. At the warewashing sink there were dirty food dishes on the sanitized drainboard as well as food debris. Keep the sanitized drainboard clean at all times.6. There were 2 tubs of utensils which had grease and food debris in them with the clean utensils. Keep lids on tubs of utensils so they don't get contaminated by food debris. <p>All food must be protected from cross-contamination.</p>	7/14/2014
Improper Hold		
3-501.16	<p>At the cold salad bar the lettuce, tomatos and diced turkey were 50F. Add more ice to the unit, use metal pans for the hazardous items since they conduct cold better or use smaller amounts.</p> <p>Potentially hazardous food must be held cold at 41 degrees of below.</p>	7/14/2014



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3-501.17 A few undated items were seen out of many food items. Date mark the cooked imitation crab, fish, egg rolls, chicken and pre-cooked thawed mussels. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. 7/14/2014

CDC Risk Violation(s): 3

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-602.11	There were large tubs with unmarked contents - flour, rice, crispy strips corn starch, etc... Label the bulk food items that were transferred from their original containers. Properly label food.	7/14/2014
5-202.11	The vegetable prep sink faucet leaks. Repair the faucet to work properly.	7/14/2014
	The meat prep sink has a plastic container in it to funnel the water into the air gap. Repair the plumbing so that the sink drain goes into the receptor. Do not connect it, it is required to have a 1 inch air gap. Extend the plumbing out.	
6-501.114	Do the following maintenance items: 1. The light shield cover is missing over the dishwashing area. Replace light cover. 2. The floor by the dishwasher is deteriorating. RegROUT and maintain the floor tiles in a clean smooth cleanable manner so that water doesn't pool. 3. Weatherstrip the rear exit so that there is no gap on the bottom of the door. This will prevent any insects or rodents from entering as a preventative. 4. Reseat the missing ceiling tile by the employee bathroom. Ceilings need to stay intact. 5. Several of the large prep tables have rusted lower shelves. Recover the lower shelves with either stainless steel, aluminum or FRP. Seal all the outer edges and seams so that there are no gaps to prevent insects, water or food particles from getting underneath it. Surfaces must be smooth and cleanable.	7/14/2014

Good Practice Violation(s): 3

Total Violations: 6

Notes:



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NOTES:

HACCP Plan reviewed and followed for acidified sushi rice. Julie H will be submitting it to State.
Time as a Control Plan reviewed for finished sushi product followed.
Active preventative pest control maintaining.
Shell stock tag kept and organized.

FDL ok
CFM ok

Clean the flour storage area and shelves.

On 6/30/2014, I served these orders upon Ivy Inc by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature